



DINE IN

Lick Me Essentials -

- **Pani Puri** **\$7.90**
Bite-size chaat consisting of a hollow, crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices
Served with flavoured water.
- **Sev Puri** **\$7.90**
Bite-size chaat consisting of a hollow crispy fried puffed ball, filled with potato, chickpeas yogurt topped with Sev.
- **Vada Pao** **\$9.90**
Deep fried potato dumpling placed inside a bread bun (pav) served with our special tangy chutney
- **Chilli Potato** **\$12.90**
An Indo-Chinese favourite, made with fried potatoes tossed in a sour spicy sauce.
- **Gobhi Manchurian** **\$12.90**
Crispy cauliflower florets tossed in a spicy, sweet and tangy Manchurian sauce.
- **Chana Bhatura** **\$14.90**
An Indian classic, puffed fried bread served with spicy Chickpeas.

In Between -

- **Masala Papadums** (2 pcs) **\$6.90**
Pappadams topped with finely chopped & spiced onion, tomato and coriander.
- **Sabka Favourite Samosa** (2 pcs) **\$8.90**
crispy Indian short pastries stuffed with spiced potatoes mixture and roasted cashews.
- **Onion Bhajis** **\$8.90**
Marinated and spiced onion strips dipped in chickpea and cumin batter deep fried to perfection
- **Mixed Vegetable Pakora** (4 pcs) **\$8.90**
Mixed Vegetable coated in chickpea flour and spices, Deep fried.
- **Our Own Cheese Balls** **\$12.90**
Lightly flavoured & spiced cheese stuffed mashed potato balls.
- **Spicy Fish Tikka- For the Fish lovers.** (4 pcs) **\$14.90**
Fish marinated in spices & ginger and garlic, coated with bread crumbs & cornflour and deep fried.
- **Vegetarian Entrée Platter (2 or 4 people)** **\$14.90 / \$24.90**
Best of our Selection – Samosa, Vegetarian Pakora and Vada Pao.

From the Clay Oven -

- **Tandoori Mushrooms** **\$10.90**
Mushrooms seasoned in fine cashew paste, spices, yoghurt and roasted in a clay oven
- **Paneer Tikka** **\$11.90**
Soft, juicy chunks of cottage cheese marinated in spices and yoghurt and grilled in tandoor
- **Chicken Tikka** **\$17.90**
Chicken fillet marinated in yoghurt, spices, yoghurt and Tandoori masala roasted in the Tandoor
- **Arya Chicken Kebab (Murg Malai Tikka)** **\$17.90**
chicken pieces marinated in a smooth cashew nut and herb yoghurt mixture cooked in the Tandoor.
- **Achhari Murg tikka** **\$17.90**
Soft tender pieces of chicken bathed in pickling spices (Achhari masala) & yogurt marinade, Cooked in the Tandoor.
- **Punjabi Tandoori Chicken** **(5 pcs) \$18.90**
Chicken on the Bone, marinated in Punjabi Masala's and Yogurt roasted to Perfection in the Tandoor.

Fill Me Up -

- **Butter Chicken (Murg Makhani)** **\$19.90**
Tandoor roasted chicken pieces served in a delicious rich blend of fresh butter, cashew nut, fennel, and a remarkable mild tomato cream sauce.
- **Chicken Tikka Masala** **\$19.90**
Boneless Tandoori Chicken cooked with vibrant mixed spices in a thick Onion and Tomato gravy along with Capsicums.
- **Chicken Chettinad** **\$19.90**
An intense south Indian curry of roasted masala, coconut curry leaves and freshly ground spices.
- **Chicken Korma** **\$19.90**
The Mughlai Masterpiece, Boneless chicken cooked in a fragrant coriander and Cashew based Korma sauce
- **Lamb Roganjosh** **\$20.90**
An Indian lamb curry with a heady combination of intense spices in a creamy tomato curry sauce.
- **Lamb Madras** **\$20.90**
Hailing from the southern coastal parts of India. A classical % spice and coconut-based curry.
- **Lamb Vindaloo** **\$20.90**
An intensely spicy curry, with plenty of bright acidic and vinegar-tinged notes.
- **Goat Masala** **\$23.90**
Goat on the bone cooked in a flavoursome Masala blend of ground spices, onion, tomato, ginger, garlic and chilli.
- **Mum's South Indian Fish Curry** **\$23.90**
From Mum's vault, our signature Fish curry, cooked in a delicate curry leaves and coconut gravy Infused with traditional spices like mustard seed and cumin, garnished with coriander

For the Vege-Curious -

- **Daal Makhani** **\$12.90**
Black lentils and Red kidney beans slow cooked in a rich creamy sauce with fresh herbs
- **Malai Kofte** **\$14.90**
Roundels of mashed potato, cottage cheese, deep fried and tossed in a delicate creamy cashew base sauce.
- **Paneer Butter Masala** **\$15.90**
Cottage cheese in a rich brilliant tomato base, flavoured by subtle spices, cream and yoghurt
- **Paneer Dilruba (Fan Favourite)** **\$15.90**
Grated cottage cheese cooked with onion, tomato and capsicum in a sweet and sour spicy sauce
- **Kadhai Paneer** **\$15.90**
A dry paneer dish tossed with capsicum, onions and tomato in a rich gravy sauce.
- **Saag Paneer** **\$15.90**
The north Indian favourite, cooked spinach studded with cubes of fried paneer cheese.
- **Vegetarian Thali** **\$26.90**
A round platter with 3 chefs' selection of vegetarian curry, served with raita, rice and Naan.

Veganized -

- **Tadka Daal** **\$12.90**
A mixture of Five lentils, tomatoes, crackled cumin, chili and asafetida
- **Aloo Palak** **\$12.90**
Spinach and Potatoes cooked in Five spices.
- **Vegetable Chettinad** **\$14.90**
Fresh local vegetables, cooked in an intense south Indian curry of roasted masala, coconut curry leaves and freshly ground spices
- **Eggplant Masala** **\$13.90**
A unique blend of eggplant, capsicum and onion and spices then prepared into a fine consistency with a dash of lime.
- **Vegetable Jalfrazi** **\$14.90**
Fresh local vegetables, steam cooked and then tossed with onion, capsicum and a tangy masala gravy.
- **Kaju Masala** **\$14.90**
Roasted cashew nuts cooked with a thick gravy of onions, tomatoes, ginger garlic and garam masala spices.

The Naan - Stories-

- **Tandoori Roti** **\$3.90**
- **Plain Naan** **\$3.90**
- **Buttered Naan** **\$4.90**
- **Garlic Naan** **\$4.90**
- **Cheese Naan** **\$4.90**
- **Cheese & Garlic Naan** **\$5.90**
- **Cheese & Chilli Naan** **\$5.90**
- **Masala Kulcha Naan** **\$5.90**

Rice Bowls -

- **Steam Rice** **\$3.90**
- **Saffron Rice** **\$4.90**
- **Jeera Rice** **\$5.90**
- **Coconut Rice** **\$5.90**
- **Chicken / Lamb Biryani** **\$16.90**
- **Arya Special Vegetable Biryani** **\$15.90**

Accompaniments -

- **Raita** **\$4.90**
A combination of cucumber and yoghurt slightly spiced with roasted cumin powder
- **Plain Yogurt** **\$3.90**
- **Papadums** **\$2.90**
- **Sliced Onions** **\$3.90**
- **Sliced Chilli** **\$3.90**
- **Garden Salad** **\$5.90**
Cubes of red onion, cucumber, carrot, lettuce in a lemon, pepper chilli-based dressing.

Sweet Indulgence -

- **Gulab Jamun** **\$9.90**
Milk based sponge balls deep-fried and then soaked in cardamom and saffron rose syrup
- **Mango/Pistachio Kulfi** **\$8.90**
- **Vanilla Ice-cream** **\$5.90**
- **Gajar Halwa (Carrot Pudding)** **\$8.90**

Thank You